



Violet Oon

SINGAPORE

HIGH TEA MENU

Available from 3pm to 5.30pm

SINGAPORE HIGH TEA SET

\$66⁺⁺ (Serves 2 Pax)

SAVOURY

CORONATION CHICKEN ON WANTON SKIN

DICED CHICKEN IN A MILD, CREAMY CURRY MAYO
WITH RAISINS ON A CRISPY WONTON LEAF

KUAY PIE TEE

JULIENNED BAMBOO SHOOT AND TURNIP POACHED
IN A PRAWN BISQUE AND SERVED IN A DEEP FRIED
"TOP HAT" CUP. TOPPED WITH PRAWN, CHILLI
SAUCE AND A SWEET FRUIT SAUCE

OTAK ON BELGIUM ENDIVE

A SPICED COCONUT CREAM FISH QUENELLE SERVED
ON A BELGIUM ENDIVE

CHILLI CRAB IN CRISPY SHELL

CHILLI CRAB IN A LIGHT CRISPY SHELL

TAUHU GORENG

FRIED BEANCURD ON A BED OF JULIENNED CUCUMBER
AND FRESH BEANSPROUTS TOPPED WITH VIOLET'S
SIGNATURE SWEET AND TANGY PEANUT SAUCE

BUAH KELUAK ON CROSTINI

THE DELECTABLE BLACK DIAMOND OF THE NYONYA
KITCHEN, INFUSED WITH A MÉLANGE OF SPICES,
MINCED PRAWNS AND COCONUT MILK ON A
BUTTERED CROSTINI

EGG SALAD CROSTINI WITH PINEAPPLE PACERI

EGG MAYO WITH CHIVES IN A BUTTERED CROSTINI TOPPED WITH PINEAPPLE PACERI

SWEET

BANDUNG COCONUT AGAR

ROSE AND COCONUT MILK-LAYERED JELLY

KUEH BENG KAH

FRESH TAPIOCA CAKE INFUSED WITH COCONUT
CREAM AND SERVED WITH COCONUT MILK AND
GULA MELAKA

KUEH KO SWEE

A SOFT AND CHEWY STEAMED CAKE MADE
WITH PANDAN AND COCONUT INFUSED RICE
AND TAPIOCA FLOUR, COATED WITH FRESHLY
GRATED COCONUT

COCONUT PANNACOTTA

COCONUT PANNACOTTA WITH RED BEANS,
AGAR AGAR AND GULA MELAKA

RUM BALLS

A RICE CHOCOLATE FUDGY TRUFFLE-LIKE TREAT
INFUSED WITH RUM

SCONES

A SELECTION OF FOUR HOUSE-MADE SCONES —
TWO PLAIN AND TWO GULA MELAKA, SERVED WITH
CLOTTED CREAM AND JAMS

Upgrade to a tea from our premium selection . \$8⁺⁺

SCONES . 12

A SELECTION OF FOUR HOUSE-MADE SCONES — TWO PLAIN AND TWO GULA MELAKA,
SERVED WITH CLOTTED CREAM AND JAMS